

# **DRINKS**

#### **DUTCH 150** 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

#### **THE APEROL SPRITZ** 10.75

Aperol Aperitivo, prosecco, club soda, fresh orange

#### COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

#### **BLUE FLORIDA** 11

Stoli Citros Vodka, Bombay Original Gin, Fere Ferrand Orange Curacao, Orange Bitters, Tonic water

#### **CASADORES MARGARITA** 11

Cazadores Blanco Tequila, Lime, Cointreau

#### **FEATURED WINES**

13 Celsius Sauvignon Blanc, NZ 11, 44 Cline Zinfandel, Ca 12, 48



Dishes that feature authentic Alaska specialties, made with fresh local ingredients.

# **STARTERS**



#### WILD ALASKA SMOKED SALMON CHOWDER

# VEGAN CROSTINI WITH FRESH TOMATO AND BASIL

extra virgin olive oil, aged balsamic vinegar

#### CARPACCIO OF BEEF TENDERLOIN \*

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

#### FRENCH ONION SOUP

gruyere cheese crouton

#### **CLASSIC CAESAR SALAD**

Parmesan cheese, garlic croutons, anchovies

#### SHRIMP TACOS, AVOCADO, LIME

cilantro salsa, mango and black beans

# BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato



We proudly serve sustainable Alaskan seafood certified by Responsible Fisheries Management.

If you have a food allergy or intolerance, please inform your server before placing your order.

\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

An 18% service charge will be automatically added to your bar and beverage purchases. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to changes.



## MAINS



#### HALIBUT WITH PROSCIUTTO

lemon-potato puree, tomato concasee, zucchini

bacon braised broccoli

#### PORK CHOP WITH PARSNIP PUREE ROASTED SPICE CRUSTED PRIME RIB \*

vegetable stew, horseradish-mustard mousse

#### PENNE WITH CHICKEN **MEATBALLS**

basil, Parmesan

#### **STEAK FRIES \*** garlic-herb butter

ZUCCHINI PICCATA

**NEW YORK STRIP LOIN** 

#### PARMESAN CRUSTED CHICKEN **BREAST**

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

#### ALASKA TERIYAKI SALMON BOWL

cauliflower rice, avocado, spinach, sesame seeds

#### **CLUB ORANGE DAILY SPECIAL**

LEMON SHRIMP FETTUCCINI

quinoa, tomato coulis

cream, chives, basil pesto and garlic

### **RUSTIC HOME-MADE LASAGNA**

tomato sauce, basil

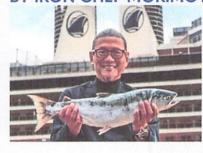
#### **5 OZ. FILET MIGNON & LOBSTER \* 18**

grilled asparagus, baked potato, garlic butter

#### 12 OZ. PINNACLE GRILL STRIP LOIN STEAK \* 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

#### BY IRON CHEF MORIMOTO



#### FRESH HALIBUT XO 25

Asian vegetables, dried shrimp, scallop XO sauce

#### **MORIMOTO EPICE LOBSTER TAILS** 25

lemon foam, seasonal vegetables

## DESSERTS

#### PEAR CRISP

french vanilla ice cream

#### **COCONUT CREAM PIE**

whipped cream, mango sauce

#### CHOCOLATE CARAMEL TART

crushed honeycomb, cookie tuile

ESPRESSO 2.75

#### ARTISAN CHEESE SELECTION

swiss, fontina, provolone, gouda

#### **COOKIES AND CREAM SUNDAE**

vanilla ice cream, chocolate cake crumbs, Oreo cookies

#### RASPBERRY MOUSSE SWISS ROLL (\*\*)

whipped cream, chocolate shavings

CAPPUCCINO 3.75









Gluten Free

Vegetarian

No Sugar Added

Non-Dairy